



**The Event:
Blind Leading the Blind**

When: Saturday, January 21, 2006 at 7:00 PM

Where: St. Mark's

Episcopal Church, 111 S. Jefferson, Moscow, ID

Cost: \$20 Members, \$25 Non-Members

Contact: Tim Steffens, 883-4533, tims@uidaho.edu

Most people had great fun the last time we did a blind tasting using wines from Washington and indicated that they wanted another one. After a long and arduous period of research we have come up with another blind tasting. How good are we determining different grape varieties apart from each other? A brown bagged sparkler will lead us off on this blind journey. This gentle and bubbly teaser will ease us into the first and easiest flight consisting of whites from the Alsace: Lucien Albrecht's Riesling and Pinot Blanc along with a Scherer Gewurtraminer. Feeling good and confident, we will move into the first red flight consisting of Rhone grape varieties. These will include a Durand Syrah, a Brunel Gernache, and a rare Lafran Bandol (Mourvedre). This more tricky flight will be followed by the hardest flight of them all. Can we determine Cabernet Franc from Cabernet Sauvignon and from Merlot? All these wines will be from the up and coming Cougar Crest Winery in Washington. Each flight will be unveiled once we are done with that flight and all votes are in. You will be given a general sensory description of each varietal to help you determine which is which. The blind procedures will consist of one person decanting the wine into identical bottles specially coded and then recoded by a different person for the the flight. The only exception to this procedure will be for the opening wine which will be bagged.

We hope to see you all there.